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THE PLOUGHMAN offers great advantages to ad-  
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most active and intelligent portion of the com-  
munity.

## AGRICULTURAL.

### Restoring Old Orchards.

Many times a person comes into possession  
of an old orchard so thoroughly run down  
that it looks to be a greater task to bring it  
into good condition than it would be to  
plant a new one. It may have become  
unproductive because the soil has been  
partially exhausted of the fertility necessary  
for growing a crop, or it may produce an  
abundance of fruit inferior in size or qual-  
ity. In either case it will need some labor  
or fertilizer to bring it where it will be a  
source of profit, but to do so has one advan-  
tage over the setting of a new orchard; the  
work can be done in two or three years,  
while it would be ten before the new or-  
chard would begin to repay the expenditure  
on it.

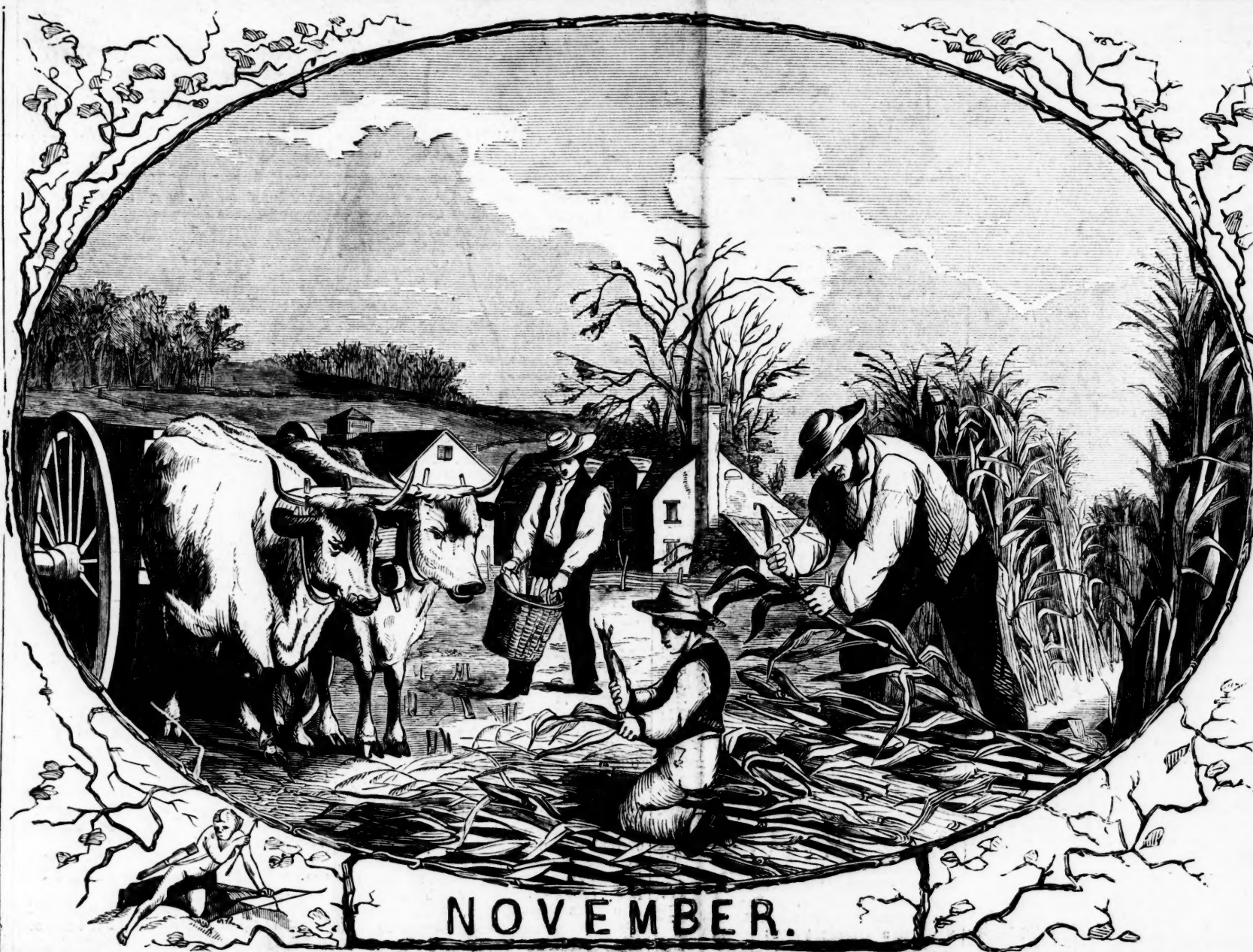
First is the question of fertility. The  
land must be made rich enough to produce  
a crop. If it is in grass the grass should be  
plowed up if possible that there may not be  
anything to rob the trees of the food and the  
moisture furnished them. If it cannot be  
plowed because too stony, or because of  
low trained limbs, there is no better method  
than to make a hog pasture of it. Let them  
root out and eat the grass roots, yet give  
them enough of other food so that there  
will be a profit in feeding them and they  
will add to the fertility of the soil.  
We would not make a hog pasture of a  
thrifty orchard because of their habits  
digging holes, eating roots and keeping it  
generally untidy, but they can do good ser-  
vice in such orchards as we have spoken  
of, and can work where a plow cannot  
reach. They also destroy fallen fruit with  
the insects that are in it, and many an  
insect pupa, for they seem to like these as  
a boy does chestnuts.

But having given fertility, and checked  
the waste of moisture, which is being taken  
up by grass and weeds, the tree needs at-  
tention. The branches may be too thick  
for the sunshine to penetrate the foliage so  
that the fruit does not attain sufficient  
color. They need thinning, but this one  
operation of pruning requires much judg-  
ment. If the tree has been long neglected  
it may be well to make a three years' job  
of this, cutting out about one-third of what  
should be taken out each year. Taking off  
too much at once may kill the tree, or it  
may only stimulate a new growth of wood  
into producing, which the tree will put all  
the energy that should go to produce fruit.  
Let light into all parts of the tree, but not  
so much that the sun may scald or injure  
the trunk and main branches, that have  
been so long in the shade. Dead wood  
should all be cut away. Some have said  
that one dead limb does more harm to the  
tree than a living and fruitful branch.  
Certainly it is not any ornament in the or-  
chard.

Many would say that after or in con-  
nection with the first pruning the bark  
should be scraped to remove all that ad-  
heres loosely. We do not know that there  
is any harm in so doing, but we never saw  
any advantage from the practice. When the  
tree can be started to make a new growth  
of wood more quickly than usual they throw  
off the loose bark and any moss that may  
have accumulated there. Some old trees  
in good soil have been permitted to over-  
bear, and while they give only occasional  
crops, when they do yield they are too  
much fruit for it to attain fair size. This  
only remedy for this that we know is to  
thin the fruit to a fair crop. This not only  
thins the crop of that season larger in size  
of fruit, but it usually increases its value  
by putting the number of bushels into one-  
half or one-third the number of apples, and  
it also tends to bring the tree to a more fre-  
quent and less profuse yield.

If the orchard abounds in varieties that  
are inferior they can be changed by top  
grafting, and this, like the pruning where  
the trees have been long neglected, is best  
done by prolonging it over three or four  
years, allowing a part to remain to use up  
the energy of the tree, without forcing too  
much new growth.

As regards the fertilizing of the soil, it  
may be done by direct applications of ma-  
nure over the whole surface, or by growing



clover or other green crops to plow in, or  
by taking strips between the rows of trees  
when there are not spaces wide enough,  
and growing some crop there which may re-  
ceive fertilizer enough to supply the wants  
of the crop and stimulate the trees also.  
This last plan is better adapted to young  
orchards which have made but little  
growth, than to what we call old, run-down  
orchards.

While by these methods an old orchard  
may be brought to vigorous growth and  
bearing in one year, and nearly to a good,  
thrifty condition in three years, it is not  
made young again. The most we can hope  
for is a prosperous old age, and the setting  
of the young orchard to take its place should  
not be neglected. If the last days of the  
old orchard can be made profitable during  
the years that the young orchard is coming  
to maturity, all has been done that should  
have been looked for, and if we have  
known such rejuvenated orchards to hold  
good many years, not all of them will do so.

Some orchards, both old and young, are  
failures because care enough was not taken  
in preparing the ground for them or in  
setting the trees. If the land lacks proper  
drainage a little drain three or four feet deep  
between the rows, with a cross sill at the  
lowest point to receive the branches, and  
carry all the water to one outlet, may prove  
the much-needed remedy to all this trouble  
that afflicts it.

When, however, trees are not set properly,  
but are just stuck into the ground somehow  
and anyhow, there is not much that can be  
done to remedy the evil. In this something  
depends upon the variety. Some kinds will  
live and grow if set as carelessly as a cab-  
bage plant, and others need to be handled  
and nursed as carefully as setting out a  
melon vine.

In trying to renovate an old orchard or  
one that has suffered from neglect, do not  
use too much nitrogenous manure. A  
strong and healthy growth of wood is more  
desirable than a quick, rank growth, and  
the phosphoric acid and potash is better  
than nitrogen for this. If the orchard  
will not quickly respond to the treatment  
we have outlined, root it out and devote the  
land to other purposes, set a young  
orchard elsewhere, doing all the work will  
and caring for it every year.

**The Best Hog for the Farm.**  
For many years the farmer has been try-  
ing to procure a hog that would produce  
the most pork for the least food. After  
giving the subject much thought for over 40  
years, handling different breeds and cross  
breeds, I am satisfied the large English  
Berkshires are the money winners.

They anticipate all their wants, and the  
object of their life is to eat, drink, sleep  
and produce the finest and best lean and fat  
meat. The lean meat in the shoulder and  
bacon of a thoroughbred Berkshire is equal  
to the best in the ham of other breeds.

In order to procure a high class product,  
the farmer has a mission to fulfill. What  
is more distressing than a filthy sty—a pig  
properly fed, its taste is as sensitive as that  
of horse or cow. Try the experiment of giv-  
ing the pigs plenty of exercise in suitable  
weather, make good roomy pens for the  
winter quarters.

Clean their sty as often as you do your  
horse and cow stables. Provide a warm  
nest of wheat straw. Never use oak or buck-  
wheat straw, for it produces an eruption

or irritation of the skin. Look sharp for  
lice; no pig can thrive when covered with  
them. Wash your pigs weekly, using a  
spray pump, plenty of soap and water.  
After washing rub an emulsion on them to  
ward off vermin. Make the emulsion of one  
pound soap, one gallon soft water boiled  
until soap is dissolved; take from the stove,  
and while hot, add one gallon of kerosene  
oil, mix thoroughly. When cold you will  
have a jelly. It is not expensive, therefore  
don't be afraid to use it liberally and often.

The Berkshire is the oldest of any estab-  
lished breed, dating back to about the year  
1750. About 1820 to 1825 the Berkshire was  
much improved by Lord Berrington and  
nearly all English Berkshires trace their  
ancestry to his herd. The first importation  
to this country was in 1833; other impor-  
tations followed in quick succession as they  
gradually grew in favor, and are now found  
in every State in the Union. The past 20  
years expert breeders have developed  
greater size, brood sows weighing from 400  
to 600 pounds and produce good litters and a  
number of boars reaching the weight of  
800 to 1000 pounds, and still good prolific  
breeders. Our spring pigs weigh in October  
about 300 pounds each. It is a great satis-  
faction to see them gain up to three  
pounds per day, which I have seen accom-  
plished by pushing the youngsters for a  
month preparing them for the show ring.

Berkshire blood has been freely used in  
the formation and perfecting of other useful  
breeds, for instance, the Essex and Poland  
Chinas. The high grade of the feeding  
qualities of the Berkshire will not be  
questioned by any one who understands  
them. They are of a quiet disposition, good  
mothers, good milkers and prolific. They  
mature early, and are always in condition  
to turn into cash whenever the farmer  
needs it. They being a distinct  
breed, there is no doubt when the boars  
are crossed with our native sows they  
produce a better and more profitable litter of  
youngsters than any other breed in exist-  
ence.

We feed but very little corn. Our object  
is to get large frame—bone—strong con-  
stitution for breeding purposes. Not being  
a farmer I am obliged to purchase all feed  
used. Would use considerable milk if we  
could get it, but the supply from the milk  
station is limited and irregular. In con-  
nection with our grain elevator and warehouses  
we have a bean-picking plant, run by  
steam, from which accumulates a quantity  
of bean soup. We attach an inch pipe to  
our boiler, which carries about 100 pounds  
of steam, introducing end of pipe into a  
tank holding about six barrels. Into this  
tank we place one bushel refuse beans per  
barrel of water and a pound of salt. Then  
turn on the steam, and in three or four  
hours there is a rich, thick soup. To this  
we add milk, slop, middlings, etc., and feed  
warm twice a day. At noon give cold  
water, and in winter beds.

The best ration for young pigs when one  
hasn't bean soup is 100 pounds wheat mid-  
dlings, 100 pounds hominy, 30 pounds oil  
meal, one pound salt, five pounds ground  
bone all thoroughly mixed. Feed what they  
will eat up clean.

About a month ago I bought a car of  
wheat which was damaged by smoke and  
water, having passed through a fire, burn-  
ing of a large elevator in Michigan. I am  
feeding wheat soup at present to 120 head

and stock doing well, at a cost of about two  
cents per day per head, with a gain of one  
pound each per day; not guess work, but  
driven over scales each week. Any farmer  
can accomplish same results with care and  
forethought. There is nothing that will  
bring as quick returns and a sure money  
income as a herd of large English Berkshires  
swine when properly handled.

RICHARD H. STONE.  
Trumansburg, N. Y.

### Uncle Sam's Truck Patch.

Uncle Sam has a truck patch over on the  
Potomac state which has been started re-  
cently for the purpose of experimenting  
with various plants newly introduced into  
this country by the Department of Agricul-  
ture. It covers about 25 acres, and just at  
present a considerable part of this area is  
devoted to the cultivation of a number of  
valuable kinds of pot herbs which Secre-  
tary Wilson wishes to add to the list of  
crops already known to American house-  
wives. Before long supplies of the seed  
will be distributed all over the United  
States, and anybody who wants to raise  
them will have a chance to do so. Many is  
the dish of soup or stew to which they will  
lend flavor, at once delicious and novel,  
for the benefit of everyday people.

One of these pot herbs is a vine from  
India, called in that country "basella,"  
and commonly grown on poles, though it  
does very well running over the ground. It  
has exquisite pinkish blossoms, small and  
somewhat resembling those of the trailing  
arabian or mayflower, and these seeds  
placed in due time by sowing little fruits  
that look like tiny blackberries. It is one  
of the most delicious of all pot herbs and  
a notable point about the plant is that it  
keeps on growing all summer long,  
continuously producing fresh leaves for the  
housewife's use. The vine, by the way, is  
related to the well known Madeira vine,  
which is familiar in houses.

Another of the new pot-herbs is the so-  
called "New Zealand spinach," which has  
been well known in Europe for ever so long.  
It looks not very unlike the ordinary table  
spinach, and undoubtedly will be a great  
acquisition. Then there is a kind of sorrel,  
with large leaves that have a rather agree-  
able sour taste when one bites a piece. It  
is related to the familiar American sorrel,  
but quite a different plant. Of course,  
everybody knows the common okra, which  
is so important an ingredient of gumbo  
soup—that dish of delightful flavor origi-  
nated in the South. But Uncle Sam is rais-  
ing in the truck patch a sort of a Euro-  
pean okra which is like ours, much mag-  
nified, having great pods eight inches in  
length and not less tender by reason of  
their size. Here is a novelty that is sure  
to command attention from the woman who  
does her own marketing and knows a good  
thing to eat when she sees it.

One of the most curious plants in the  
truck patch is a kind of sedge which looks  
for all the world just like the coarse marsh  
grasses that grow in swampy places along  
the seashore. But pull up a clump of it,  
and knock the earth away from the roots,  
and you will find attached to the latter a  
lot of queer little tubers, each of them about  
the size of a hazel nut. These are an ex-  
cellent table vegetable, when suitably pre-  
pared, and in Europe the children are fond  
of eating them raw, in which condition

they taste somewhat like coconut. "Cher-  
vill" is the name of the plant, and there is a  
fair prospect that within a few years from  
now it will be widely known in this  
country.

Everybody who has read the "Arabian  
Nights" remembers "sesame," the word  
which the wicked man in the story of Al  
Baba was unable to recall when he wanted  
to get out of the robbers' cave, whose door  
would open only when the name of that  
kind of seed was uttered. In India sesame  
seed furnishes the leading table oil of the  
country, and the stems and leaves of the  
plant are commonly utilized for salads.  
The oil is known as "benne oil." Experi-  
ments are being made with this plant in the  
truck patch, and it is thought that both  
seeds and leaves will prove available for  
various uses in the United States. Now  
and then one sees little cakes and cookies  
speckled over with small seeds, which are  
sesame, and foreigners on this side of the  
water are particularly fond of them.

The nasturtium, so famous for its beauti-  
ful bell shaped flowers, has long been well  
known as a pot herb, the leaves being util-  
ized for that purpose, while the blossoms  
are employed for salads, and the seeds  
make delicious pickles. Trials are being  
made with certain varieties, with a view to  
developing them as advantageously as pos-  
sible. Another interesting plant, set out in  
rows in the truck patch, looks like a giant  
thistle, but is in reality the so-called  
"globe artichoke." This kind of artichoke  
is largely eaten in Europe, but is hardly  
known in this country outside of Louisiana,  
where it is quite extensively cultivated for  
the New Orleans market, being highly  
appreciated by the Creoles. The plant is  
not at all related to the Jerusalem artichoke  
which is in reality a sunflower.

One of the curiosities cultivated on this  
farm of Uncle Sam's is the "shooting cu-  
cumber"—so called because the fruit when  
ripe bursts with a sharp report, scattering  
the brilliant red seeds for a considerable  
distance. This, of course, is nature's  
method of securing the distribution of the  
plant over as wide an area as possible. The  
cucumber has an extremely brittle case,  
which in the process of ripening seems to  
arrive at a condition of such strain that  
finally it explodes in the manner described.  
It is not useful for food, but has medicinal  
value, while the vine is quite beautiful and  
ornamental, being suited therefore for cul-  
tivation in gardens for merely decorative  
effect.

There are a few beds of chick peas which  
were known to the ancient Romans as  
"cleor"—a name which has been bestowed  
by modern botanists upon the genus to  
which the plant belongs. It was from this  
plant that Cleora, the famous orator,  
derived his patronymic, owing to the fact  
that an ancestor of his had a peculiar wart  
on his nose resembling a chick pea. The  
excessiveness could hardly have added to the  
gentleman's beauty, one would think, inas-  
much as a chick pea is about five times the  
size of an ordinary pea and of a rather ec-  
centric shape. In India it is largely utilized  
as food, being known in that country as  
the "gram." Lately quantities of chick  
peas have been sold in the United States at  
high prices under the name of "Idaho  
coffee berries," being dried, roasted and  
served as a substitute for, or adulterant of,  
coffee.

Two serious difficulties with which the

experts in charge of the farm have to con-  
tend are sparrows and rats. The sparrows  
eat the growing corn and wheat, which are  
cultivated in small quantities for seed, the  
object in view being to obtain improved  
varieties by the process known as plant  
breeding. As for the rats, they are big  
gray fellows, which come from the shipping  
docks in the neighborhood. They devour  
all sorts of products of the truck patch, and  
are particularly destructive to the cow peas.  
The pods of the cow pea, which is a forage  
plant, are a foot or more in length, each of  
them containing a number of peas. A rat  
will take hold of a pod, and with a series of  
bites along it will extract every one of the  
seeds, leaving it otherwise intact.

There is a small field of gourds, of vari-  
ous sizes and most eccentric shapes, some  
of which are produced by plants that have  
been brought from China. They have no  
important economic use in this country,  
but are ornamental and curious. In more  
southern latitudes they are utilized as ves-  
sels, and in Mexico grows a variety whose  
skeleton, under the name of "lufa," has  
become well known in this country during  
the last few years as the "vegetable  
sponge." From Peru come some valuable  
peppers, some of them of astonishing size  
which are being raised by the Department  
of Agriculture for the purpose of ascertain-  
ing their qualities.

The "huck tomato" is from Mexico,  
where it is much prized, and Secretary Wil-  
son thinks that it is likely to prove a very  
useful vegetable in this country. It is  
hardly bigger than a horsechestnut, and is  
enclosed in a thin skin, which dries as the  
fruit ripens and is readily pulled off. So  
far as known, it is never eaten raw in the  
country where it is native, but is most palat-  
able when properly cooked, and is espe-  
cially good when prepared as a conserva.  
Of course, the ordinary tomato is one of the  
vegetables which originated in the New  
World, being grown under cultivation in  
Mexico and in Peru at the time when  
Columbus landed.

Among other things that are being tried  
by the Government experts are Egyptian  
peanuts, which produce a much larger per-  
centage of oil than our own varieties. Pea-  
nut oil has become a commercial article  
of such great importance that it is well  
worth while to do everything possible in the  
way of encouraging its production in this  
country. Likewise from Egypt are several  
varieties of pumpkins and squashes which  
are being grown experimentally, and sev-  
eral varieties of celery, most of them from  
southern Europe, are being tested for their  
relative merits. A few rows of cassava  
plants are being grown, though it seems  
uncertain how far this starch-producing  
vegetable is likely to prove useful in the  
United States. It is of immense com-  
mercial importance in tropical latitudes,  
and there would seem to be no serious  
difficulty in the way of its reproduction in  
the Gulf States.

At the present time we import from  
\$3,000,000 to \$5,000,000 worth of Egyptian  
cotton every year. This seems rather like  
bringing coals to Newcastle, but this kind  
of cotton is in demand for the manufacture  
of certain classes of textile fabrics. Its  
staple is intermediate between the short  
staple of the upland cotton and the long  
staple of the Sea Island cotton; it has a  
curly fibre and certain spinning qualities  
which the upland American cotton does not  
possess. Maybe it would be practicable to  
grow it in the United States on such a scale  
that it will be no longer necessary to im-  
port it. The plant, by the way, has a yellow  
flower, whereas our ordinary cotton plant  
has a white flower.

A small area of the patch is planted in  
sorghum of so fine a variety that the stalks  
contain something like 35 per cent of sugar.  
When one cuts a piece and chews it it is  
much like sugar candy—decidedly sweeter  
in fact than sugar cane. If a means could  
be found of extracting the sugar economi-  
cally, we could easily produce in this coun-  
try all we wanted of that substance, but  
unfortunately the sugar, when separated  
from the woody fibre of the plant, is so  
mixed with gum and other impurities as to  
be impossible to reduce to the shape of a  
marketable commodity at a low cost.

Hemp from Japan, of a kind which grows  
very tall and is remarkably productive of  
fibre, is being grown in the patch. After  
being rotted, it will be corded and spun, so  
as to show its usefulness. If only this kind  
of hemp could be produced on a reasonable  
scale in this country, it would take the place  
of jute, and we might consider that we were  
able to grow our own bagging materials. At  
the present time we import \$50,000,000 worth  
of fibres of various kinds every year—an  
obvious absurdity. Ramie is also being  
grown, mainly in order that the Depart-  
ment of Agriculture may be able to  
respond to numerous requests from people  
who want to cultivate the fibre yielding  
plant experimentally. Unluckily, no ma-  
chine has yet been invented that will sepa-  
rate its fibre economically, and so this kind  
of fibre, which, when made into fabrics,  
counterfeits both silk and linen most beau-  
tifully, is only available in very small quan-  
tities, as it comes from Japan. The  
Japanese grow it and separate the fibre by  
hand, drying it on the roofs of their houses;  
but labor in that country costs almost noth-  
ing.

One small bed in the truck patch is de-  
voted to a crop of "burdock," which is  
known in the United States as a rather  
pestiferous weed. This kind of burdock,  
however, comes from China, where the  
people find the leaves edible. It is being  
cultivated here in order to find out what  
difference there is between the Chinese  
hardneck and our own plant. Perhaps it  
may prove to possess merits hitherto not  
recognized. For, after all, a weed is simply  
a plant that has not yet been proved useful  
to man.—Rene Bache, in Boston Transcript.







## POULTRY.

**The Poultry in Fall Months.**  
The most natural thing in the world is to clean house in the fall, and it is probably because of this instinct that the fowls make a woman lose fewer chickens in winter than a man. She feels called upon to clean the poultry yard and henhouse in the fall just as naturally as she gives thorough house-cleaning to her own quarters. One of the greatest enemies we have in the world is dirt. If we do not constantly fight it we are sure to suffer from our negligence. The animals around us placed in our keeping likewise suffer from dirt. Turn them out into the fields, and they will clean themselves; but when you shut them up in close winter quarters, they will inevitably breed disease through the dirt and filth that accumulates.

A good way to prevent this is to make a thorough house-cleaning in the poultry yard before winter is upon us. Then with the chickens housed warmly and in clean sanitary buildings there will be less disease than usual. It must begin in the yard, and all sorts of old rotting rubbish that the chickens refuse to eat should be broken up and burned. Fire is the great purifier, and every old board and coop that is so dirty that water cannot cleanse it should be thrown on the fire. Burn thoroughly the rubbish and scatter the ashes around the yard. They will help to sweeten the soil. A little charcoal mixed with the soil at any time of the year is always beneficial, but if we mix wood ashes with it the same results will be obtained.

The next cleaner is water, followed by whitewash and a little carbolic acid. Turn the hose on the poultry yard until the boards are bleached white, and every particle of dirt has been washed away. It may be necessary to get down on the knees at times, and scrape away with a knife or hoe. Everything must be cleaned no matter what happens. Then you have a good foundation for whitewashing. Mix the whitewash strong enough to do some good. Weak water with a little coloring of lime will do no good. It should be strong enough to purify and cleanse and disinfect the whole place. Add to the whitewash some carbolic acid. That will kill all lice and vermin in the place and keep others from coming there for weeks and months. When the house is cleaned and purified in this way the hens can be turned in again, and they will find their winter quarters so clean and pleasant that they cannot help doing better.

ANNIE C. WEBSTER.

## Poultry and Game.

We note little change in poultry and game this week, excepting that some lots of Western game have come too slowly during the warm days, and were sold below quotations, and only extra choles lots bring top quotations. Fresh killed stock in only moderate supply. Choles large chickens are in fair demand at 14 to 15 cents, and fair to good at 9 to 13 cents. Extra choles fowl bring 12 cents, and ordinary 10 to 15 cents, geese in small supply at 14 to 15 cents, and turkeys at 18 cents for choles large fowls, 15 to 17 cents for prime, and common lots 12 to 14 cents. Western turkeys in fair supply, and some choles selected bring 12 cents, average lots 10 to 11 cents, and ordinary to 8 to 10 cents. Two pound broilers at 12 to 13 cents, large broilers 10 to 11 cents and medium sizes 8 to 9 cents. Fowl are 10 cents for choles and 8 to 9 cents for common to good. Old roosters 7 cents, and ducks 5 to 8 cents. Pigeons are steady at \$1 to \$1.25 a dozen, and quails still scarce at \$2 to \$2.50. Game in moderate demand but limited supply. Grouse at \$1 to \$1.25 a pair for light, and \$1.25 to \$1.50 for dark. Quail \$2.50 to \$3 a dozen. Canvas back ducks \$2.50 a pair, red head \$1.50 to \$2, black duck \$1 to \$1.25, brant \$1.50 and wildgeese 75 cents, with plover at \$3 to \$3.50 a dozen and snipe \$2 to \$2.50. Reed birds 25 cents. Venison sells at 15 cents a pound whole with saddle at 20 to 25 cents. Rabbits 10 to 12 cents each.

## HORTICULTURAL.

## Orchard and Garden.

A large swamp near Lima, N. Y., which a few years ago was not considered worth \$5 per acre, has been drained at considerable expense, and is now considered worth from \$100 to \$200 per acre. It has been mostly devoted to growing the two crops of celery and onions. These swamps may be used for many years without applying fertilizer, as the muck is a deposit of decayed vegetable matter further enriched by the washing of fertilizing matter from the surrounding higher lands. Celery and onions both like this kind of soil, and the onions can send their fibrous feeding roots down as deep as they please. There is another advantage in growing these two crops together. There can be scarcely too much moisture for the celery short of absolutely flooding the ground for days at a time, which is prevented by the drainage, and consequently if there is too much water for the onions the celery will make a good growth, while in a not so dry season like the present, the celery crop may be small, but the onions will make all the better growth and yield a tremendous crop, 1000 bushels to the acre having been grown on some plots there, it is said. Thus, if one crop fails to yield a profit, more may be expected from the other, while in an ordinary season both may do well, the celery finding water enough at the surface, and the deeper rooting onions plenty lower down.

From the School of Horticulture of Nova Scotia comes a statement that last spring, before the apple trees bloomed, there was so much wet weather that many orchardists failed to spray their trees, but did spray two or three times after the blossoms fell. In nearly every such case where no early spraying was done the apples were badly spotted, no matter how many times they were sprayed after blossoming. But those who sprayed early enough had apples very free from black spots, even though they sprayed but once after the blossoms fell. The wet weather was just the most favorable time for the growth of the fungus that causes the black spot. This may explain why some have reported small success from spraying, while others who sprayed no more, but sprayed earlier or between blossoms later in the season, report good crops of clean fruit. This is applicable in the United States as in Nova Scotia. Keep the spraying up during the wet weather if you would keep down the black spot, and we think it is applicable to the pear cracking fungus, and to some of the rusts.

It is claimed that much of the rapid increase in the demand for Canadian apples for export is due more to careful sorting and packing than to quality of fruit. While

our fruit from the United States often brings the highest prices, the average price for the Canadian shipments have often been better than our own. This is all wrong, and we should not suffer it to continue. The fruit grower must take his chance of the seasons and the insects so far as he cannot control them by spraying. But after the fruit has grown he can control the conditions of preparing it and putting it on the market.

He should see that it is picked from the tree without being pinched or bruised by the fruit picker, and that it is packed in clean and neat packages, whether boxes or barrels, and he should try to find the market where consumers are willing to pay a fair price for goods of handsome appearance and prime quality. Having done this he may expect to be well repaid for his labor.

Senator H. M. Dunlap of Illinois is a believer in the benefit of spraying fruit trees. He has a fine orchard of Ben Davis and Willow Twig trees, most of which were sprayed once before blossoming, once when in full bloom, and again 10 days later. The first two sprayings were with four pounds each of lime and copper sulphate and one fourth pound of Paris green in 50 gallons of water. The last had sulphate reduced one half. As a result the trees average about three barrels per tree of handsome apples, about 80 per cent. No. 1, and a wormy or decaying apple is hard to find. He has refused \$3.50 a barrel for the Willow Twigs, and will put them in cold storage. Four trees of this variety were left unsprayed and they had no No. 1 fruit and the apples were small, misshapen, wormy and rotting, although conditions were as good for them as for the others, excepting the spraying. It cost about \$700 to spray 7000 trees at 10 cents a tree, and should not cost over 15 cents per tree in small orchards. It takes about eight gallons of spray to a 15-year-old tree, spraying until water drips from the foliage. Sprayed trees carried full foliage much later than others. He found it to give equally good results on summer apples and pears.

We think it would pay every one to have a supply of bushel or barrel boxes in which to store their winter vegetables and fruit. They cost but little more than barrel, about 10 cents for bushel and 20 cents for barrel boxes, or a little less when bought in the flat and nailed together by the buyer, which is sometimes convenient in sending them by rail. They can be packed more closely than barrel, and it is shown that the first tier are a few inches apart, and in the tiers above one rests on the two below, they can be packed as high as one desires to lift them, and yet each box be well ventilated. Being shallow the contents do not heat up in the deeper barrel. They are easily examined to see the condition of what is in them, and if they are to be marketed the boxes are accepted as standard measures in every eastern market, if they are made of the regular size. They can be obtained with tight bottoms or with slatted bottoms for better ventilation. They are durable even if they are cheap, lasting for years. For a local market the name may be stenciled on them so that they will advertise the grower and be returned to him. We think them much superior to the barrel.

## "Badly Crippled."

Rheumatism at its worst is a sort of living death. It chains a man to a chair or binds him to a bed, and metes out to him a daily martyrdom. At the best rheumatism is a painful malady, interfering alike with pleasure and business.

To cure rheumatism it is necessary to eliminate from the blood the acid poisons which are the cause of the disease. This is effectively done by the use of Dr. Pierce's Golden Medical Discovery. It carries out of the blood the corrupt and poisonous accumulations which breed and feed disease. It increases the activity of the blood-making glands and sends an increased supply of rich, pure blood through vein and artery to strengthen every organ of the body.

I had been troubled with rheumatism for twelve years, so bad at times I could not leave my bed," writes Mr. R. J. McKnight, of Caledonia, N. Y. "I was badly crippled. Tried many doctors and two of them gave me up to die. None of them did me much good. The pain in my back, hips and legs (and at times in my head) would nearly kill me. My appetite was very bad. I took five bottles of the 'Golden Medical Discovery' and four vials of 'Pelle's,' and to-day my health is good after suffering twelve years with rheumatism."

Doctor Pierce's Pleasant Pellets are powerful aids to the cleansing of the clogged system. By all dealers in medicine.



RUSSIAN SHEEP.

and transportation companies selling some at 10 to 25 cents to get their freight charges. L'm beans \$1 to \$1.50 a bag for potato, and 50 cents to \$1 a bag for flat. Green peppers 50 cents to \$1 a barrel for long, and 25 to 75 cents for bell peppers. Tomatoes 25 to 75 cents a bushel for Jersey, \$1 to \$2 a carrier for two basket carriers upriver, and 20 cents a pound for both. Parsnips 50 to 75 cents a barrel. Squash plenty and dill at \$1 to \$1.25 a barrel for Hubbard, 50 to 75 cents for Marrow. Pumpkins 40 to 60 cents a barrel.

Apples in liberal supply but a good demand for choles to fancy. Other grades are dragging. Some fancy red fall are \$2.50 to \$4 a barrel, Extra fancy Elora \$3 to \$3.50, others \$2 to \$3. Snow \$1.75 to \$2.50, Spr \$1.50 to \$2.50, Ben Davis \$1.50 to \$2.25, Greenings fancy Northern \$2 to \$2.25, State \$1.50 to \$2.25, Baldwin \$1.50 to \$2, Pund Sweets \$1.75 to \$2.25, Common winter sorts, double head barrel \$1 to \$1.25 and inferior open head barrels 75 cents to \$1. Good table pears in demand, but common stock dull. Fancy Boston 12 cents per bushel box, \$2 to \$2.50, Seabrook, Boston, \$2 to \$2.50, State \$1 to \$2.25. Other Boston varieties \$1 to \$2, Bosc per barrel \$2.50 to \$3.50. Other good table varieties \$1.50 to \$2.25, Lawrence \$1.50 to \$2, Keifer \$1 to \$2, common 75 cents to \$1. Quinces plenty and going slowly. Some fancy selected bring \$3 to \$3.50 a barrel; prime state \$1.75 to \$2.25, poor to good \$1 to \$1.50. Choies grapes in demand. Delaware 10 to 15 cents for small baskets, \$1.25 to \$1.50 for 10 basket cases, Niagara 7 to 12 cents for baskets and 75 cents to \$1 for cases. Catawba 9 to 11 cents a basket, Concord 8 to 10 cents for small, 10 to 12 cents for large baskets, and 75 to 90 cents for cases. In bulk per 100 pounds, Delaware and Clinton \$2 to \$2.50, Catawba \$1.25 to \$1.50, Niagara \$1 to \$1.50, and Concord \$1 to \$1.30. Cranberries firm, but quiet trade. Cape Cod large late, fancy \$5.50 to \$7, and fair to good \$3.50 to \$5.25. Unmarketable fancy dark \$6 to \$6.25, medium \$5.50 to \$5.75, crates \$1.75 to \$2.25, Jersey barrels \$5 to \$5.50, and crates \$1.50 to \$1.75.

## Biggest of Hop Fields.

During the period of about four weeks from the 5th of September to the early part of October all the way from 15,000 to 30,000 men, women and children are busily engaged in harvesting the hop fields of California. In Sonoma, Sacramento, Mendocino, Alameda, Yolo, Yuba and San Joaquin counties hops are extensively and successfully grown. The plantations of the State combined would form one enormous area of 7500 acres, a far-reaching expanse of valley land nearly 12 miles square, and containing more than 9,000,000 hop vines, yielding in a favorable season almost \$2,000,000 worth of dried hops.

It is not generally known, but the largest hop yards in the world are in California, along the Sacramento, Russian and Feather Rivers, and the very biggest hop field on earth is at Placerville, in Alameda County, where there are 365 acres, with more than 445,000 vines under one vine.

As the picking must all be done by hand, and within the shortest season when the blossoms are at their best, an army of people has to be suddenly mustered for the harvest. The mild climate conditions that favor the development of the hop, and the pleasant inland valleys where it is grown, combine to make hop picking something of a summer time delight, for the work is neither difficult nor arduous, and the pay is fair.

There are but two drawbacks to hop picking. One is so-called hop poisoning, which is simply a sort of prickly heat or rash sometimes produced by contact of face and arms with the nettles like fuzz on the stalks of the hop vine. The other is the dark staining of the hands resulting from the resin of the hops. It may be removed by rubbing with the crushed green leaves of the hops. —Correspondence San Francisco Chronicle.

## The Hay Trade.

Boston just now is receiving most of her supply of hay from Michigan, which had a very good hay crop this year. Ohio also had a good crop but not so much of it comes this way unless high prices shall make this better than other markets. There is no prospect of any hay famine, though prices may be higher later in the season. One difficulty has been the scarcity of cars for shipment. Many dealers have bought and pressed which they cannot move, and some of it at stations where they have not had a car to load for weeks, though ordered months ago. Not only it has held back, but apples and potatoes all barns and storehouses there, and must wait because the railroads find it more profitable to handle grain.

There is considerable hay in Canada, but much of it was damaged by rain and would not sell for enough to warrant the payment of \$4 per ton duty. Canadian hay seeks the best market, and from most points can

reach New York or Brooklyn as easily as Boston. Prices just now are quoted higher at those points than here, but Boston has one advantage to the shippers. We have better docking and storage facilities and a few extra receipts do not cause a drop in the market rate here as quickly as there. Shippers may send there at the quotations this week, and when the hay gets there find the market overstocked and must sell much lower, or pay bills for carting and storage. This helped to keep New York market rather short of hay last year.

This year the hay crop through New York State was so light that not as much was grown as must be bought, taking the entire State. Maine crop was also light, and probably but little Maine hay may be looked for in our market, though they may have, like Canada, enough hay on hand to carry their stock through. The hay supply throughout the Northern and Eastern States is estimated by dealers as from 15 to 20 per cent. short of the average season. Michigan had but little old hay left over last spring.

There are no rules adopted by the Chamber of Commerce here for the grading of hay, and no author's inspection of hay by them or by the city. Some dealers have their own inspectors here, and others rely on the grading of those who buy for them in the hay growing sections, and they try to conform to the grades adopted by the National Hay Association, which we print elsewhere, but individual opinions often differ as to the proper grading as they might of assorting fruit or vegetables into very large, large, medium or small. Boston receives but little that is graded here higher than No. 1, though parties who buy to sell again may represent it as being choies.

One dealer who says he has handled hay every year since he was 14, enough to stir the swaths with a pitchfork, and he now is gray headed, says there is too much demand in Boston for a very coarse hay. He prefers for his horses a hay finer, such as can be found where the crop does not exceed 14 tons to the acre. Horses like it better and it is more nutritious. Much of the Eastern hay, or that east of Ohio and Michigan is of poorer quality this year than last.

Prices this week in Boston are for choles timothy, large bales, \$18 to \$18.50, small \$17.50 to \$18, No. 1, \$17 to \$18 for large, \$16.50 to \$17.50 for small, No. 2 \$16 to \$16.50, No. 3 \$14 to \$15, clover mixed \$15 to \$15.50, and clover \$14.50 to \$15. The receipts for the week were 370 cars of hay, of which 24 cars were for export, and 45 cars straw. Same week last year 533 cars hay, 45 of them for export and 24 cars straw.

New York city prices are about the same from prime to No. 3, with clover as high as at Boston for best and some grades \$1 cheaper. Brooklyn and Jersey City 50 cents to \$1 higher than Boston on prime and No. 1, other grades about Boston rates, with fair receipts and but moderate demand at either of these three points. A moderate trade in Montreal at \$9.25 to \$9.75 for No. 1, \$8 to \$9.50 for No. 2 and \$7.25 to \$7.75 for clover, carload lots on track.

## Aroostook Potatoes.

We have been asked sometimes if all the potatoes grown for market in Maine were not credited to Aroostook County, regardless of the part of the State where they grew. We could only say that dealers assured us that such was not the case, and they said that no reputable dealer would sell potatoes grown in any other county under the name of Aroostook potatoes. We also knew that dealers in Boston had nearly every season what they called Maine potatoes, of whatever variety they might be, that were offered at a cent or two a bushel cheaper than those from Aroostook County, even when they looked equally fine, and perhaps they were just as good for table use.

The potato growing sections of Maine outside of Aroostook County are mostly so situated that the crop can be loaded in the spring on coasting vessels, and sent to market more cheaply than by railroad, while the Aroostook section must send by rail, and thus Boston and our interior cities receive more of them, while the vessels as often go to New York as come to Boston, and New York seldom gets the Aroostook product.

But we are glad to find in a late number of the Maine Farmer some account of the acreage and production in three of the towns in that county, which will give a better idea of the capability for supplying our market.

In the town of Presque Isle there were, as shown by the new directory of that section, 3999 acres in that crop, cultivated by 297 farmers. This is about an average of 134 acres each, but one man had 75 acres, another 64 acres, two between 50 and 60 acres each, 63 who had between 20 and 40 acres and 35 who have from 15 to 18 acres each. If they average 40 barrels to the acre, which is not called more than a fair crop there, it would be about 160,000 barrels.

In Carleton 370 farmers reported 3384 acres, or an average of 124 acres each, which at the same rate would give over 135,000 barrels. In Fort Fairfield 322 farmers had 3576 acres, or about 164 acres each as an average, which at same rate would amount to more than 215,000 barrels more. This is the banner town in the number engaged in the business, and the average amount on each farm.

Here there is a production of 510,400 barrels, enough to load more than 2500 cars, or 20 cars a day for more than four months. But there are all the other towns to hear from, and they are neither few, small or unproductive, and while we have no means of knowing how much they may produce, we can be sure that they would swell the total of the Aroostook potato crop to figures that might lead us to wonder, not how they can ship so many to this market, but how they can find a market for what we do not use.

In placing the average crop at 40 barrels per acre, we think that is nearer a minimum than an average one, as those who have large areas usually give the best cultivation and get the largest yields. A 0 dollar per barrel on the large cars there would be but about 40 cents a bushel, and there are few years when they are below that for any part of the season, or are not much higher during the latter part of the season.

More than a half million of dollars to divide among less than 900 farmers in three towns in what was almost a wilderness when we were a boy, and seemed to us as far away from civilization when we were a young man as Montana, with its thousands of acres as yet unsettled, seems to be now. We wish we had gone East to "grow up with the country."

If potatoes are, however, their principal crop they are not the only ones. They grow corn, barley and oats, usually selling some of the two last named. They sell beef and pork, and considerable young stock, and the fruit, or the apple crop at least, of the older towns is an important one, and increasing in value each year. Long live New England and its most northern county.

## Fox Farms on Alaskan Islands.

The breeding of foxes for their pelts is becoming an important industry on the islands of Alaska. No less than 35 islands, says the Cincinnati Enquirer, are now occupied or in purpose.

The foxes with which breeding is begun cost from \$150 to \$250 a pair. Up to date there have been practically no cubs, but at three of the islands have now more than 1000 cubs can be only a short time before the venture will turn out satisfactorily from a financial point of view.

The foxes are trapped and the skins taken between Nov. 20 and Jan. 20, all the females being released. The "killing age" is about 18 months, although foxskins may be had at eight months, and if especially well gotten the animals are sometimes killed at that time.

The semi-domestication of fur bearing animals seems the only way of preventing the early extermination of species which now provide the most costly and luxurious wearing apparel. It seems reasonable to suppose that the Alaskan fox industry, in which \$100,000 is now invested, may be the beginning of a great and profitable business, the islands of Alaska being particularly suited for the experiment, and very few of them of the least value for any other purpose.

It is thought by experienced fur men that it might be feasible to introduce the Russian sable and other of the more valuable marten species into Alaska for propagation.

—Too much property in this country has been lost in the last few years. The horses must be packed company near Portland, Ore., which at one time slaughtered some 300 horses per week, and caused them to ship up to foreign countries, has been obliged to close up, and the government inspector under whose charge the meat was put up has been withdrawn. The prices of the live animals have been advanced so that the cannine business is no longer profitable.

—At many of the Canadian dairy markets last week there was no sale of cream, as the buyers were generally unwilling to bid over 10 cents, which holders would not accept.

—The shipments of leather from Boston for the last week amounted in value to \$206,166, against \$190,445, similar week last year \$117,394. The total value of exports of leather from this port since Jan. 1 is \$8,809,513, against \$7,640,448 in 1899.

—The visible supply of grain in the United States and Canada on Nov. 3 included 7,475,429 bushels of wheat, 376,335 bushels of corn, 1,160,775 bushels of oats, 23,288 bushels of rye and 3,611,000 bushels of barley. Compared with the week previous, this shows an increase of 251,000 bushels of wheat, 450,000 bushels of corn, 50,000 bushels of rye, 644,000 bushels of barley, and a decrease of 161,000 bushels of corn. The supply Nov. 4, 1899, was 51,001,000 bushels of wheat, 15,233,000 bushels of corn, 6,965,000 bushels of oats, 1,137,000 bushels of rye and 3,255,000 bushels of barley.

—The total shipments of boots and shoes from Boston this week have been 81,215 cases, against 83,565 cases last week; corresponding period last year 95,133. The total shipments from last year have been 3,504,851 cases, against 3,975,361 cases in 1899.

—Dairy exports from New York last week included 808 packages butter to Liverpool, and 22,109 boxes of cheese, of which 5899 were to Liverpool; \$118 to London, 1845 to Antwerp, 749 to Bristol, 500 to Glasgow and 4 to South Africa.

—Wheat including flour shipments for the week aggregate 3,612,481 bushels, against 4,235,978 bushels last week and 3,046,858 bushels in the corresponding week of 1899. Corn exports for the week aggregate 3,990,110 bushels, against 3,265,651 bushels last week and 3,668,640 bushels in 1899.

Imports of dry goods and general merchandise at New York for the week were \$10,457,466, against \$11,117,681 last week and \$11,336,614 last year.

—Crafter makes the exports from the Atlantic coast last week to include 361,400 barrels of flour, 1,329,000 bushels of wheat, 2,929,000 bushels of corn, 3000 barrels of pork, 15,448,000 pounds of lard, 21,638 boxes of meat.

—The world's shipment of grain last week included 7,150,491 bushels of wheat from five countries and 4,774,100 bushels of corn from four countries. Of this the United States furnished 3,612,481 bushels of wheat and 2,990,100 bushels of corn.

—The shipments of live stock and dressed meat last week included 344 cattle, 437 sheep, 10,984 quarters dressed beef from Boston, 2381 cattle, 123 sheep, 16,943 quarters of beef from New York, 910 cattle from Baltimore, 304 cattle, 1300 quarters of dressed beef from Philadelphia, 160 cattle from Portland, 2623 cattle, 1765 sheep from Montreal; a total of 9965 cattle, 2550 sheep, 38,283 quarters of beef from all ports.

Of these 2817 cattle, 1698 sheep, 6238 quarters of beef went to Liverpool, 3908 cattle, 21,245 quarters of beef to Liverpool, 610 cattle, 699 sheep to Glasgow, 300 cattle to Bristol, 350 cattle to Hull, 500 quarters of beef to Southampton, 248 cattle to Cardiff, 73 cattle, 123 sheep to Bermuda and West Indies.

—Pork and lard are unchanged. Long cut \$18 short cut and backs \$17, medium \$16.25 (lean ends \$18.75, best pork \$18.50, 6 inch side 9 1/2 cents, corned shoulders 8 1/2 cents, fresh shoulders 8 cents, smoked shoulders 8 1/2 cents, lard 8 1/2 cents, in pails 8 1/2 to 8 3/4 cents, hams 10 to 11 cents, skinned hams 10 1/2 cents, averages 9 1/2 cents, Frankfurt sausages 9 cents, boiled hams 16 to 16 1/2 cents, hams, shoulders 13 cents, bacon 12 1/2 to 14 cents, bologna 8 cents, pressed ham 12 cents, raw leaf lard 9 cents, rendered leaf lard 9 cents, in pails 9 1/2 to 10 cents, pork 13 cents to \$11.50, loose salt pork 9 1/2 cents, bristles 10 cents, sausage meat 8 to 8 1/2 cents, city dressed hams 7 1/2 cents, country 6 cents.

—Beef was in only fair request, with the market steady. Fancy sides 9 cents, choles 8 1/2 to 9 1/2 cents, good 7 1/2 to 8 cents, light and grass 7 to 8 cents, cows 6 1/2 to 7 cents, hams 10 1/2 cents, extra 10 1/2 cents, good 9 1/2 to 10 1/2 cents, fancy fore 7 cents, heavy 6 1/2 to 6 3/4 cents, good 6 1/2 cents, light 6 1/2 to 6 3/4 cents, backs 6 to 6 1/2 cents, railers 5 to 5 1/2 cents, chuck 6 1/2 to 7 1/2 cents, short ribs 8 to 11 cents, rounds 7 to 8 1/2 cents, rumps 9 to 12 1/2 cents, rumps and loins 10 to 13 cents, loins 12 to 14 cents.

—Lamb is a little firmer, with a rather better movement. Muttons and veals are steady. Spring lambs 7 to 10 cents, Brightons and fancy 9 to 10 1/2 cents, yearlings 6 to 7 cents, muttons 6 to 7 1/2 cents, fancy and Brightons 7 to 8 cents, veals 6 to 8 cents, fancy Brightons 9 to 10 cents.

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**BOSTON, MASS., NOVEMBER 17, 1900.**

The number of cattle in the United States in 1906 was officially stated as 43,414,116. Of this number, Texas 5,046,335, Iowa 4,019, Kansas 2,867,924, Nebraska 2,206, Illinois 2,324,264, Missouri 2,047,346, Wisconsin 1,598,539, Minnesota 1,287,038, North Dakota 1,310,571, Colorado 1,115,421, New York 2,069,715 and Pennsylvania 24,126. Of these States New York, Pennsylvania and Wisconsin may be reckoned as dairy States, and the larger part of the cattle in Illinois, Kansas, Missouri and Nebraska are grain producing States, and a large part of the 13,000,000 cattle are in process of fattening, while some of the others are owned in their interests. Texas, North and South Dakota and Colorado are more or less growing sections, and a large part of the cattle is sold to the stock raisers to fatten it. Idaho, Montana, New Mexico, Arizona, Idaho, Montana, New Mexico, Nevada, Oklahoma, Oregon, Utah, Washington and Wyoming. In 23 Western States

not many people say away from  
 reb because it is a little cold, or a little  
 or a little wet, or a little windy, or  
 they will remain away from their  
 work on account of "the inclement  
 weather." They are all very well to neglect religious  
 ship when you are young and every  
 looks so bright, and the world is so at-  
 tractive and there is so much pleasure  
 in it; but some time will come when Satan will intrude  
 into your life, and when he will wither  
 many things that are now so en-  
 charming will lose their charm, and the  
 earnestness and seriousness of life will be  
 Then may you turn for strength and  
 go to One Who changeth not, to the  
 of great price," to that which re-  
 demeth when all others have failed.  
 hold that it is the duty of every per-  
 son to be present at the worship at least  
 on a Sunday, unless prevented by illness  
 or other good cause, and we trust that  
 those who are fortunate enough to hear this  
 noble sermon will profit by it.

sheep should be raised primarily for  
but all surplus animals should be  
used for the market as carefully and  
thoroughly as if they were prime mutton  
ewes. The selection of the breeding ewes  
such a flock constitutes half the secret  
of success. The best of the flock should  
be the finest of the flock and present  
all the qualities of merit that specially recommend  
them for the work. At one year old, from  
one third to one half the ewes should be  
selected for breeding. The best and most  
improving are needed for this pur  
pose, and they should then be fed  
thoroughly so as to get the full size of the  
first year. Ewes raised and fed  
thoroughly in this way will produce fine  
lambs. The best members of the flock  
at the rate of four or five pounds a year.  
In a year or a flock was raised to a higher  
standard in this way, so that the average  
weight in that time was 30 pounds. Next to  
the ewes the rams must be selected so that  
there is a tendency to improvement will be  
secured and emphasized. One parent alone  
can do all the work. The breeding and

at the school garden in Leipzig there is a beautiful little pond full of water teeming with many varieties, with a pavilion at hand where the boys and girls may shelter if a shower comes up. It is a wonderfully interesting sight on a bright afternoon to see this Leipzig garden swarming with children, some picking strawberries with the teacher explaining what varieties are really so delicious, some planting and hoeing and hoeing and transplanting, cultivated and protected in glass. And sometimes, though these Germans are wonderfully well behaved, a wherry slips into a small mouth, and they are seen catching cabbage caterpillars, others hoeing and raking. All this not only brings vigor and interest to the pupils, but it inspires them to start their own gardens at home, where they take the greatest interest in putting their learning to practical use. German children go to school from six to eight years of age, and are engaged during the year than American, having only four weeks of vacation in summer, although they have two weeks at Easter, two at Easter, and a fall vacation of two weeks in October. So that the school gardens help to give them more life. Every two weeks the garden has a circular printed and distributed showing what plants are in bloom, what are ripe and so on, so that every child may see them, in this way learning by actual observation on the ground. This is the more necessary because German children have very little opportunity of seeing how the wild plants grow,

[illegible]

# Thanksgiving China and Glass

**ones, McDuffee & Stratton Co.**  
(Seven Floors)  
**120 FRANKLIN**  
Corner Federal.

1

<b>WILLIAM ENDICOTT, President.</b>	<b>D. E. WHITNEY, Secretary.</b>
<b>CHARLES U. OTTING,</b>	<b>FRANKLIN HAVEN,</b>
<b>WALTER W. STETSON,</b>	<b>GEORGE DEXTER,</b>
<b>CHARLES L. YOUNG,</b>	<b>CHARLES E. DALTON,</b>
<b>J. LEWIS STAKFOLD,</b>	<b>GEORGE WIGGLESWORTH,</b>
	<b>BOSTON, Nov. 8, 1900.</b>

**UPFOLD, ss.**

The persons named in the foregoing report, Directors of The New England Trust Co., being a majority of the Board, appeared and severally made oath to the truth of the statement signed by them, to the best of their knowledge and belief.

Before me, **MARY L. HURD HENOSHMAN, Justice of the Peace.**







## OUR HOMES.

## The Workbox.

INVALID'S RED SHOES (NEW).  
(Knitted in blocks.)

Procure two inches, any shade desired, of  
Welsch's Germantown sphy. Pink is  
pretty. Three steel needles No. 16. A  
pair lamb's wool soles, two yards of ribbon  
shade of sphy.

Cast on 18 stitches, knit across plain one.  
3d row—All purled or seamed.  
3d row—Plain knitting.

4th row—Slip 2, 4 plain, slip 2, 2 plain,  
slip 2, 4 plain, slip 2.

5th row—Slip 2, pur 4, slip 2, pur 2, slip  
2, pur 4, slip 2.

(By slipping is meant to knit one stitch  
without knitting it on to left needle then  
next stitch same way.)

6th row—Slip 2, 4 plain, slip 2, 2 plain,  
slip 2, 4 plain, slip 2.

7th row—Slip 2, pur 4, slip 2, pur 2, slip  
2, pur 4, slip 2.

8th row—Slip 2, 4 plain, pur 2, over, 2  
plain, over, pur 2, 4 plain, pur 2.

9th row—All plain knitting.

10th row—Parled widening each side of  
the 2 middle stitches.

11th row—Plain knitting.

12th row—Two plain, slip 2, 4 plain, slip  
2, 2 plain, slip 2, 4 plain, slip 2.

13th row—Pur 2, slip 2, pur 4, slip 2, slip  
2, slip 2, pur 4, slip 2, slip 2.

14th row—Two plain, slip 2, 4 plain, slip  
2, 2 plain, slip 2, 4 plain, slip 2.

15th row—Pur 2, slip 2, pur 4, slip 2, slip  
2, slip 2, pur 4, slip 2, slip 2.

16th row—Two plain, slip 2, 4 plain, pur  
2, over, 2 plain, over, pur 2, 4 plain, pur 2.

17th row—All plain knitting.

18th row—Like 10th row.

19th row—All plain knitting.

20th row—Four plain, slip 2, 4 plain, slip  
2, 2 plain, slip 2, 4 plain, slip 2.

21st row—Pur 4, slip 2, pur 4, slip 2, slip  
2, slip 2, pur 4, slip 2, slip 2.

22nd row—Four plain, slip 2, 4 plain, slip  
2, 2 plain, slip 2, 4 plain, slip 2.

23rd row—Pur 4, slip 2, pur 4, slip 2, slip  
2, slip 2, pur 4, slip 2, slip 2.

24th row—Four plain, slip 2, 4 plain, pur  
2, over, 2 plain, over, pur 2, 4 plain, pur 2.

25th row—Plain knitting.

26th row—All purled, widening each side  
of the middle stitches.

27th row—Plain knitting.

Knit 15 rows of ribs and 15 rows of blocks,  
widening in the middle of rib rows as  
before. End with the blocks. To form the  
gore slip 2 knit blocks and pur 1 slip  
stitches, widening in the middle. Leave  
2 stitches on needle.

3d row—Slip 2, knit across plain, leave 4  
on needle. The stitches slipped at begin-  
ning are always in addition to those left on  
needle.

3d row—Knit across plain, slipping first  
2 stitches and leaving 6 on needle. In this  
row widen in centre.

4th row—Slip 2, knit across, and leave 8  
on needle.

5th row—Four plain, slip 2, and repeat,  
leaving 8 on needle.

6th row—Slip 2, pur 1 block, slip pur  
stitches, leave 10.

7th row—Slip 4, knit block, slip pur  
stitches, leave 12.

8th row—Pur 1 block, slip pur stitches,  
leave 14.

9th row—Knit block, pur 1 slip stitches,  
widen in centre, leave 16.

10th row—Slip 2, knit plain leaving 16 on  
needle.

11th row—Slip 2 and pur across, widen  
in centre and leaving 18 on needle.

12th row—Slip first two stitches, knit re-  
mainder plain, leaving 20 on needle.

13th row—Slip 2 and knit four across,  
leaving 22.

14th row—Slip 2, knit blocks, pur 1 slip  
stitches, and leave 24 stitches on needle.

15th row—Slip 2, pur 1 block, and slip  
pur stitches, leaving 26 on needle.

16th row—Again widen in centre, pur 1  
slip stitches and knit blocks.

Carry out the pattern until there are 24  
rows in the gore, widening again in 19th  
row, and leaving two stitches extra at the  
end of each row. On the 24th row 24 stitches  
should be left.

25th r.w.—Carry the yarn to the begin-  
ning of the row, and knit the blocks and  
pur 1 slip stitches, widening at centre.

26th row—Plain knitting.

27th row—Pur 1 and widen.

28th row—Plain knitting.

1st row of heel, 2 plain, slip 2 (\*) 4 plain,  
slip 2, and repeat from (\*).

2d row—Pur 4, slip 2, and repeat ending  
with pur 2.

3d row—Same as 1st.

4th row—Same as second.

5th row—Two plain, pur 2, (\*) 4 plain,  
pur 2 and repeat from (\*) ending with 4  
plain.

6th row—Plain.

7th row—Pur 1.

8th row—Plain.

9th row—Four plain, slip 2, repeat ending  
with 2 plain.

10th row—Pur 2 (\*) slip 2, pur 4, repeat  
from (\*).

11th row—Like 9th, and 12th like 10th.

Repeat 5th, 6th, 7th, 8th rows.

17th row—Slip 2 (\*), 4 plain, slip 2, repeat  
from (\*).

18th row—Slip 2, pur 1 block, and slip 2,  
slip stitches.

19th and 20th rows—Like 17th and 18th  
rows.

Repeat from 1st row until there are 30  
rows of blocks and ribs, ending with  
blocks. Join to needle on other side of  
front.

For the top of shoe: Cast on 75 stitches  
and knit 30 plain rows, bind off and sew to  
top of shoe. Sew to soles. Put a bow on  
top and on toe.

EVA M. NILES  
58 Piney street, Boston.

Changes in Cake Making.

There have been some distinctive changes  
in cake making since our grandmother's  
days. These changes have been brought  
about by our present method of baking cake  
by quick fire, as well as our present way of  
raising cake by the use of baking powder,  
which has brought about our method of bak-  
ing. The moist, old fashioned fruit and  
other rich loaf cakes, which required to be  
baked for many hours, and acquired rich-  
ness by its long baking, have almost dis-  
appeared, or are only seen on those tables  
where expense of time and money is not  
spared. The modern loaf cake is a layer  
loaf. The layers are easily raised with  
baking powder and may be quickly baked.  
They are as easily baked in a summer stove,  
heated with kerosene or gasoline, as in a  
coal range, and this is the reason the layer  
cake has become so fashionable a loaf.

Layer cakes are considerably cheaper  
cakes than the old-fashioned loaf cakes.  
They do not keep so well, but are so much  
more easily made that they can be made  
when needed. In old time the jelly cake

and cream coconut cake were about all the  
cakes of this kind in use. Today their  
number is myriad, each requiring a different  
filling and "icing." The layer cake in old  
times was not loaf, but the modern layer  
cake is loaf with a great variety of fancy  
icings, as well as with the plain sugar  
icing or frosting, which is now made in a  
variety of ways.

The simplest rule for a layer cake calls  
for one and a quarter cups of granulated  
sugar, one-quarter of a cup of butter, two  
eggs, yolks and whites beaten separately;  
one cup of milk, two and a half cups of flour  
sifted twice, with three even teaspoonsful  
of baking powder. Cream the yolks, butter  
and sugar together. Add the milk and  
sifted baking powder and flour, and finally  
the whites of the eggs beaten to a stiff froth.  
Sometimes the whites of the eggs are  
omitted and are used in the filling. This  
cake does not keep long if the yolks alone  
are used, but is excellent when the cake is  
fresh. For the cake in the pan or over  
two of them with filling after cooling them  
a little. This simple "cup" layer cake  
may be varied by using pink sugar in two-  
thirds of the rule, making two of the layers  
rose pink. A dark layer may be made  
by adding to one-third the mixture an  
ounce of chocolate scraped fine, mixed with  
three tablespoonsful of sugar, and melted  
over the fire with a tablespoonful of water.  
A yellow layer may be made by using the  
yolks of the eggs alone. The whites of the  
eggs may be used, leaving out the yolks, in  
making white layers. A half cup of grated  
coconut added to the cake makes the layers  
into coconut cakes. Thus, with this one  
cake, the changes made may be very exten-  
sive. A more expensive layer cake could  
be found, but it would be foolish extrava-  
gance to use more butter or eggs in making  
these simple cakes, which are only eat-  
while they are fresh, and owe their excel-  
lence to their deliciousness and freshness. It  
is easy to make layer cake dry and hard by  
baking it too much; twenty minutes is the  
average time required.

A sponge layer is an excellent one to use  
with jelly, whipped cream and some other  
layers. To make this, beat three eggs,  
white and yolks together, and then beat in  
one cup and a half of granulated sugar.  
Measure out a cup and a half of flour and  
sift in one-half of it. Sift a teaspoonful and  
a half of baking powder with the remaining  
half of flour twice, and stir it in quickly.  
Add at once the juice of half a lemon and  
half a cup of boiling water. Stir it in  
quickly and bake the cake at once in three  
layers. The cake to be baked in each layer  
is to be baked in the oven until it is stirred  
in the cake. The oven for sponge cake should  
be only moderately hot. Let the cakes cool  
in the pans before removing them. When  
they are cold spread them with any filling  
desired. Do not use the upper layer as you  
ordinarily do, but dredge it with powdered  
sugar while it is baking, to give it the sugary  
crust of sponge cake.—New York Tribune.

**Cake Making as a Fine Art.**  
Use good materials if you want good cake.  
There is no alchemy in the oven to trans-  
mute stale eggs, sticky sugar, strong butter  
and lumpy flour into something rich and  
tasteful. Neither will the most skillful  
mixing and baking do away with the acid  
flavor resultant from poor baking powders.  
To judge flour, ruff: the surface of it—  
the shadows between the heaps look faintly  
creamy. Blue white flour is apt to have a  
taint of corn flour or cornstarch, or else to  
have been ground from wheat below the  
highest grade. Perfect flour, grasped in  
the hand, will show when released each of  
the veins of the palm, as well as keep shape.  
It has also a sort of velvet feel, which may  
be learned, but cannot be more accurately  
described.

A soft, well-flavored coffee sugar, with  
only a faint sea-saline smell, is for many  
sorts of cake better than either granulated  
or cut loaf, and first class grocers will  
supply on demand a light yellow soft sugar,  
much better for dark cakes than any of the  
white sugar tribe.

Better speaks for itself—to eyes and nose.  
Eggs carry within the shell mark of fresh-  
ness. It is the air which has entered each  
of the cells lining the membrane and shell.  
When the bubble is small and located at  
the ends, the eggs are at least reasonably  
fresh—if it has shifted to the top, or is as  
big as your thumb's end, they are open to  
suspicion. Eggs are better broken cool than  
warm—so in hot weather it is well to lay  
them in ice water or set them in a  
refrigerator, half an hour or so, before  
using.

Cake making single handed is a matter  
for method. First measure your butter,  
and set it where it will soften without  
oiling. Melted butter cannot be creamed,  
and creaming is essential to lightness in  
the cake. Put it in a bowl big enough to  
admit of vigorous stirring. Then measure  
your flour, sift it first, put in the soda or  
the baking powder, and sift again. Cake  
flour should always be sifted twice—if it is  
measured, as it comes out of the barrel. If  
it feels the least bit clammy, or even if the  
day is damp, set it where it will warm with-  
out scorching until you are ready for it.

Next measure your sugar, and be sure the  
measure is exact. Sift it, and set it also to  
arm, but be sure it does not heat. Now  
break your eggs, and separate yolks and  
whites. Break each one over a small dish-  
dissolved one half level spoonful of water  
and sugar, alternately with flour, and  
take care to stir in every bit of flour before  
you put in more butter. A drop of butter  
falling upon dry flour makes a lump it is  
almost impossible to be rid of. When all  
the butter and flour are in beat hard for ten  
minutes, then go to work whipping the  
whites of eggs. Beat them very stiff, and  
mix in lightly. Now if you have used soda  
alone put in your lemon juice, strained, or  
your sour cream. Beat the whole mixture  
for three minutes longer, add your flavor-  
ing, also a dash of rum or brandy, then  
pour into moulds, and set in the oven.

Here is an excellent quick sponge cake,  
especially good to break and eat hot, or  
serve with sauce as a dessert. Break five  
eggs, whites and yolks together, beat them  
very light, then add two cups of sifted  
sugar—three cups, scant ones—of twice  
sifted flour. Beat smooth, then add a cup  
of strictly boiling water, in which you have  
dissolved one half level spoonful of baking  
soda. Stir hard, then follow it with a  
strained juice of two lemons, a teaspoonful  
of lemon extract and the grated yellow  
rind of the fruit. Last of all, stir in one-  
half a gill of whiskey or brandy. Bake in  
a gill oven. This makes a fine layer cake

by baking thin. Spread a layer still warm  
with frosting, then strew chopped nuts and  
seeded raisins on the frosting and put on  
another layer. Repeat until the cake is as  
thick as you like. Let cool, trim smooth all  
round and frost quickly.—Cincinnati Gas-  
ette.

**Locomotor Ataxia.**  
This distressing affection, known also as  
*Tobias dorsalis*, is a disease of the spinal  
cord occurring usually in middle life, be-  
tween thirty and fifty years of age, but  
sometimes in children as young as ten or  
twelve years. It is believed to be due pri-  
marily to some constitutional trouble, but is  
brought on often by exposure to changes of  
weather, by physical or mental overwork,  
and by whatever depresses the general  
health. It is said that railroad men and  
others who travel much are prone to suffer  
from this disease. Men are affected more  
often than women.

The first sign of the disease is usually a  
numbness of the feet and an uncertainty in  
walking, especially in the dark. The patient  
feels constantly fatigued, without  
apparent reason, and sometimes slight  
attacks of dizziness are complained of. The  
difficulty in walking gradually increases,  
and then an awkwardness in the use of the  
hands is noticed. This becomes very ap-  
parent if the patient is made to shut his  
eyes and try to touch the ends of the nose  
with the index finger. A well person can  
usually place the finger on or very near the  
nose, but one suffering from locomotor ataxia  
is as likely to touch the eye or the chin.

There is also frequently a feeling of con-  
striction about the waist, as if a cord were  
tightly tied around the body. Sharp, dart-  
ing pains may be felt in the legs, and  
sometimes there is severe pain in the  
stomach, perhaps with vomiting. Not un-  
commonly there is irregular action of the  
bowels and bladder.

The eyes are often affected, the sight  
gradually growing dim, or double vision  
being present, and occasionally there is  
deafness as well. Painless swelling and  
deformity of one or more joints may occur,  
and sometimes the bones become so brittle  
that they break very easily, as in a simple  
fall.

A rare symptom is an ulcer on the sole of  
the foot, which it is difficult or impossible  
to heal.

Locomotor ataxia is a very slowly pro-  
gressive disease, lasting sometimes for  
many years, and is seldom in itself a cause  
of death. When treatment is begun in the  
very early stages, it is believed that the  
disease may possibly be cured, but later the  
most that can be done is to delay its pro-  
gress and relieve the most distressing sym-  
ptoms.—Youth's Companion.

**Deafness.**  
Hearing is effected by means of three  
forms of matter, gaseous, solid and liquid,  
contained in the three divisions of the ear,  
the external, middle and internal.

The external ear, which includes the vis-  
ible portion and the canal leading from it,  
collects the sound waves and conducts them  
to the interior; the middle ear, or drum,  
transmits the waves impinging upon the  
drumhead through a series of minute bones  
to the internal ear, or labyrinth; here the  
movement is imparted to the fluid contents  
of this part, and so the sound waves are  
carried to the nerves which are spread out  
to receive them.

Deafness results from any serious defect  
in one or more of these parts.

A not uncommon form of deafness is  
caused by the closing of the external audi-  
tory canal by an accumulation of wax.  
This shuts off the air, and either in this  
way or by direct pressure interferes with  
the elasticity of the drumming, so that ordi-  
nary sound waves are not perceived.

A ball in the canal will interfere with  
hearing in the same manner, but the pain  
is so intense that little thought is given to  
the deafness; and the same is true of the  
presence of a foreign body in the ear.

The most serious form of deafness, and  
fortunately the least common, is that due to  
inflammation or other disease in the internal  
ear.

The usual cause of chronic deafness is  
disease in the middle ear, by which the  
drum membrane is destroyed or made in-  
elastic, the ossicles of the chain of bones  
broken or made rigid.

The temporary deafness of a cold is due  
to stoppage in the Eustachian tube, a canal  
leading from the middle ear to the upper  
part of the throat. Inflammation of the  
middle ear almost always extends to it from  
the nose or throat, and either of these parts  
being responsible for the great majority of  
cases of deafness.

For this reason sore throats and catarrhs  
troubles, particularly of young children,  
should always receive medical attention;  
especially should the warning of earache be  
heeded.

The danger from scarlet fever and mea-  
sles is very great, for here the severity of  
the disease marks the symptoms of ear  
trouble, and by the time it is recognized the  
injury is done. Many deaf mutes were  
made so by an attack of one of these dis-  
eases in infancy.

When chronic deafness is the result of  
middle ear disease the hearing is better in  
a noisy place, and a sounding body, such as  
a tuning-fork, can be heard distinctly when  
brought into contact with the bones of the  
head. This is not so in disease of the in-  
ternal ear. This fact is utilized by physi-  
cians as an aid in determining the seat of  
the trouble.—Youth's Companion.

**Domestic Hints.**  
**APPLE PUDDING.**  
A delicious pudding is made from apples in  
this way: Take six, peel and core them and fill  
the centre with sugar. Arrange the apples in  
baking dish, add a quarter of a cup of water,  
cover and bake until nearly done. Then pour  
over them a batter made with four eggs, a pint  
of milk, a scant pint of flour sifted, with a tea-  
spoonful each of salt and baking powder. Bake  
about twenty minutes and serve with hard  
sauce.

**FRUIT CHARLOTTE.**  
Charlotte is a form of dessert, easily made and  
particularly good for the little folks. It is an  
excellent way of using up stale bread. Slice the  
bread crumbs, squeeze and beat until they are  
fine and light. Take a deep baking dish, butter  
it and put in a layer of bread crumbs. Then add  
a layer of any kind of fruit, stewed or fresh, and  
continue with alternate layers of crumbs or  
fruit until the latter is used up. The bread  
crumbs must be on top. Scatter bits of butter  
over the top and bake until brown. Serve with  
sugar and cream. Boiled rice or tapioca may be  
substituted for the bread crumbs with very satis-  
factory results. When fresh fruit cannot be ob-  
tained dried fruit will answer just as well.

**STRAWBERRY BREAD.**  
One cup of currants, one cup of sweet milk  
one cup of molasses, one cup of seeded raisins,  
one quart of Graham flour, one teaspoon of soda,  
one teaspoon of salt. Butter a round baking dish  
and pour in the batter. Steam three hours and  
put in the oven a few minutes to brown on top.  
Never remove the top of the steamer until  
ready to dish up the bread or pudding.

**BRAD DUCK.**  
Cook half a cup of bread crumbs and a cup  
and a half of milk over hot water for twenty minutes.  
Add a tablespoonful of butter, salt and pepper to  
season. Brown half a cup of bread crumbs in a  
tablespoon of butter and sprinkle liberally over  
both timbales and sauce.

**MUTTON CHOPS, FONDARDON STYLE.**  
Meat in a frying pan two ounces of butter.  
In this fry ten chops for four or five minutes;  
then let them get cold. Peel and chop six small  
potatoes and fry in butter till colored lightly,  
seasoning them with salt and pepper. Mix all  
well together, and add half a pint of rich cream.  
Let simmer for twenty minutes or so, and then  
let get cold. Coat the chops with this mixture  
and broil over a fire in broad crumbs, then  
in beaten eggs, then in crumbs again, then lay in  
a baking pan; put a few drops of melted butter  
on each, and brown in a hot oven.

**BREADED DUCKS WITH CREAMY SAUCE.**  
Have two ducks, and put them in a saucepan  
with a sliced onion, two thin slices of salt pork,  
three bay leaves, a couple of cloves and some  
parsnips, with a good quantity of water. Let  
the last not to be added till they have cooked for an  
hour. Cover with water and add a glass of  
white wine. Boil for two hours, or more, less,  
but till they are tender, then take out and serve  
with sauce made in this way: Put an ounce of  
butter in a saucepan, and when melted thicken  
with a little flour. Then add a gill of water, salt  
and white pepper. Add also another ounce of  
butter and the yolks of two eggs. At the last  
stir in half a dozen nice celery stalks cut into  
half inch lengths.

**Hints to Housekeepers.**  
Nothing is more delicious for luncheons and  
"high teas" than a properly baked ham, says a  
writer in "What to Eat." Take a ham weight  
from seven to nine pounds, scrape and scrub the  
outside and rinse well, place it in a good-sized  
kettle and cover it with cold water. Put the  
kettle over the fire, and when the water reaches  
the boiling point place it over the cooler part of  
the fire where the ham will simmer for ten  
hours. Then take it from the fire and let the  
meat remain in the kettle until the liquid is just  
lukewarm. Take out the ham and peel off the  
skin. Place the meat in a baking pan and bake  
in a moderate oven over hot coals, using a cup  
of brown sugar, hard cider, or vinegar sweetened  
with brown sugar, to baste it with, pour on two  
tablespoonsful at a time until the amount is  
used, then baste frequently with the drippings  
from the pan. When the ham is baked, before it  
is removed from the oven, take a cup of finely  
rolled salt bread crumbs and two tablespoonsful  
of brown sugar and one level teaspoonful of dry  
mustard, and moisten with a little cider or wine  
to make a paste; spread this over the ham and  
return it to the oven long enough to have it  
brown. A sauce to go with baked ham is  
made thus: Put into a saucepan over the fire a  
heaping teaspoonful of butter and an equal  
amount of flour; stir them together until they are  
brown, then gradually add a cup of highly  
seasoned stock and cook ten minutes; add one  
cup of wine or cider, stir until it is hot, then  
strain and serve.

An emergency luncheon dish is boiled rice  
with ham and tomato sauce. A cup of rice is  
steamed until tender, and while still a little  
butter and some cold lean ham chopped very  
fine (not more than one ounce) are tossed  
lightly through it. The mixture is then piled  
in a loaf shape on a platter, and a tomato sauce  
poured over. The dish is a very substantial one,  
and we take the place of meat.

Save the raveling out from new tablecloths  
by hemming, as they are useful in mending  
these places or holes in other cloths.

For a vegetable puree either young turnip tops  
or even young, fresh nettle tops are recom-  
mended. They are cooked in the same way,  
boiled, rubbed through a sieve and added to  
cream.

A mixture of glycerine and starch is excellent  
to apply to sprains and bruises. Rub it on  
lightly (glycerine) is excellent if cooked in  
vinegar and water, then dipped in oil, allowed  
and heated in white sauce. Bake in shells, having  
sprinkled grated cheese and bread crumbs over  
the top.

In buying furniture for any part of the house  
many things are to be considered. Expense is  
only one of the issues. If service is limited the  
which has little or no ornamentation is most  
suitable, because there will be great saving of  
time in dusting and caring for it. Dainty china  
can be bought in the cheaper wares, and many  
of the best pieces of furniture are not the  
most costly. For example, a dining room set  
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